



New England boiled dinner, redux.



Chaz

 [cvillette](https://cvillette.livejournal.com/)

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2008-07-22 09:31:00

MOOD: 😋 hungry

MUSIC: Frida Snell - Lucky Day

I've been working on figuring out some more crockpot stuff I can put on in the morning and leave to simmer while I'm away at work, and New England boiled dinner seemed like an obvious thing.

So. You get a big piece of corned beef brisket--4-5 pounds--take it out of the package, rinse it off, and put it in your crockpot. If you can get good corned beef from a butcher or specialty grocery that's better, but the stuff from the grocery store will work.

Cover the corned beef with cold water, and add a handful of peeled garlic cloves (you can buy them already peeled in jars), some peppercorns, some mustard seeds, and a bay leaf. You can also throw in a couple of cloves and some thyme.

Turn on the crockpot, put the cover on, and go away for six hours.

When you come back, it should be hard to get the corned beef out of the pot because it's falling apart. Use whatever tools you have handy to lift it out, in whole or in part. Slotted spoons or spatulas work pretty well.

Pile it up on a platter or in a big bowl, cover with foil or another platter/bowl, and set it aside to stay warm. Skim the icky-looking foam off the top of the stock.

Transfer the stock to a big pot you can put on the stove and put it on the stove. Bring the stock to a rolling boil and add tiny unpeeled bite-sized potatoes and scrubbed baby turnips. When the potatoes and turnips begin to get tender, add scrubbed or peeled carrots broken into three or four-inch chunks and tiny peeled pearl onions. You can pretty much fill up the entire pot with the veggies, as long as there's enough room that the stock doesn't boil over.

When the carrots are done, dump shredded cabbage into the pot, cover it, and turn it off. (You could also use cabbage cut into wedges, of course.) Get a plate out of the cabinet and put some corned beef on it. Put the plate on the counter, come back, and drain the veggies. (You could save it for cooking other veggies later--it's okay to re-use as a cooking liquid, but it's too salty to use as soup.)

If the pot's heavy to lift, you can spoon the veggies out with a slotted spoon into a bowl or colander, and then pour the last of the stock through the colander to get the garlic bits.

Put veggies on the plate with corned beef. Add another spoonful because they smell so good. Eat. Watch out for the cloves, peppercorns, and the bay leaf.

Repeat until you flinch at the sight of corned beef.

TAGS: [recipes](#)



[locked] [Dream Journal](#)

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning


[Elvis doesn't live here anymore.](#)


Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets. Puppets. Poppet puppets. Scary.](#)

32 comments

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 [rickybuchanan](#)


[July 23 2008, 12:17:46 UTC](#) [COLLAPSE](#)


Possibly "silverside"? I have been informed by chef-trained Flatmate that "silverside" is technically the name for the cut of beef they tend to make corned beef from, but I've heard it called that more often than not down here in Australia.

Chaz: THANK YOU for the recipe! I don't have a crockpot, if I put it on a stovetop and turn it down to the slowest simmer that can be managed then do you have any idea of the timing changes? I love silverside to BITS and it's way too long since I've had it and it's the middle of winter here so it's perfect weather for what you described with white sauce. OMNOMNOMNOM!

I really need a "food stuff" icon...

r




 **cvillette**


July 23 2008, 12:37:09 UTC COLLAPSE

Corned beef would probably be pretty gross with white sauce, as it's fatty and pickled. (Thus the name.)

However, corned beef is usually made with brisket, which might be the same thing you call silverside--it's a cheap cut of beef we generally make pot roast from.

I don't see any reason you couldn't do it on the stovetop, or in a Dutch oven.



 **cvillette**

July 23 2008, 12:41:12 UTC COLLAPSE


Oh, I see. Silverside:

[http://en.wikipedia.org/wiki/Silverside_\(beef\)](http://en.wikipedia.org/wiki/Silverside_(beef))

I've never cooked with that bit. I think it gets turned into cube steaks, mostly, here.

http://en.wikipedia.org/wiki/Corned_beef

<http://en.wikipedia.org/wiki/Brisket>


 **aerinha**


July 22 2008, 13:56:44 UTC COLLAPSE

Yum!!!!

One question: my crockpot has both a high and a low setting... and I'm routinely gone for more like nine hours on a workday. Can I modify the crockpot bit to nine hours on low and get away with it?

In my household growing up, whoever got the bay leaf on their plate was the one who had to do the dishes. :P



 **cvillette**

July 22 2008, 14:12:51 UTC COLLAPSE

Most crockpots have a keeper setting, where they will cook the food and then keep it warm.

At nine hours, you may wind up with mush.

 [aerinha](#)

[July 23 2008, 01:35:15 UTC](#) [COLLAPSE](#)

I think my crockpot is an antique, with no keeper setting. I'll save this recipe for a weekend! :)



 [cvillette](#)

[July 23 2008, 12:37:46 UTC](#) [COLLAPSE](#)

Aww! I guess you could try it on low for hours and hours and see what you get....



 [reneears](#)

[July 22 2008, 14:38:30 UTC](#) [COLLAPSE](#)

I'm not sure if you want recipes, but if you do, I have an awesome crockpot chicken tortilla soup, which I love with a thousand loves, that I would hbe happy to share. :)

The easiest crock pot recipe I know is: put pork tenderloins in crock pot. Cover with BBQ sauce of choice. Six hours later: pulled pork sandwiches. Yum.



 [cvillette](#)

[July 22 2008, 14:44:11 UTC](#) [COLLAPSE](#)

I always want recipes.

I do the same thing with pork, except I use a combination of beer and barbecue.

 [kayjayoh](#)

[July 22 2008, 15:05:05 UTC](#) [COLLAPSE](#)

I, and the entire rest of the state of Wisconsin, approve of this method.

 [cinderberry](#)

[July 22 2008, 21:46:14 UTC](#) [COLLAPSE](#)

Wait, what? How much beer do you pour into it? *is suddenly very interested*



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[July 22 2008, 22:04:24 UTC](#) [COLLAPSE](#)

A bottle.



[tortilla soup](#)

 [reneears](#)

[July 23 2008, 19:48:11 UTC](#) [COLLAPSE](#)

Get 4-6 boneless ck breasts, depending on how chickeny you want your soup. Sometimes I'll do 6 and take out the extra meat and use it for tacos or something.

Saute 1 onion, diced, in olive oil. Then brown the chicken. Put all of this in the slow cooker, and add a

can of diced tomatoes with green chilies. Add a can of black beans (undrained) and a cup of salsa. I get chipotle salsa, because I am a fan of the chipotle. Add chopped garlic, to your taste. (I use probably 6 cloves.) Add 1 cup chicken stock. (I often thin it out with more stock cloer to the end if it seems too thick.) Salt and pepper to taste, stir it all up, and cook it on low for 8-10 hours.

At the end, I take 2 forks and shred the chicken, which is usually pretty much falling apart anyway. Then you serve it on tortilla chips, and throw shredded cheese on top if you wish. And it is delicious.

 [aerinha](#)

[July 23 2008, 01:34:25 UTC](#) [COLLAPSE](#)

Yes, easiest ever!

If you're too poor for tenderloins, this also works with whatever pork roast is on sale... I've done it with butt and shoulder. OK, that came out wrong. But you get the idea :)

 [winneganfake](#)

[July 22 2008, 15:36:10 UTC](#) [COLLAPSE](#)

Always a good recipe- god, I miss being able to eat beef.

Another good mix on a roast beef for crockpotting is to use crushed garlic, and about equal parts soy sauce, honey, and some paprika and black pepper to taste. Sweet, savory, and a hint of spicy all at the same time.



 [glinda_w](#)

[July 23 2008, 02:17:11 UTC](#) [COLLAPSE](#)

And still another one for roast beef - so very non-gourmet, but OMNOMNOM.


Brown/sear the roast. Then add a can of cream of mushroom soup, with a package of Lipton's onion soup mix stirred in. Fill the can with sherry, and dump that in.

Cook until the meat is falling apart.

(This works well on the stovetop or in the oven, too.)

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 [barsukthom](#)

[July 22 2008, 19:02:05 UTC](#) [COLLAPSE](#)

Mlx with sauerkraut & shredded swiss cheese for alternative reubens.
(Too much corned beef has never been a problem with us)



 [fidelioscabinet](#)

[July 22 2008, 20:50:14 UTC](#) [COLLAPSE](#)

Hash, with a fried egg on top.

I'm just sayin'.




 [cvillette](#)

[July 22 2008, 20:53:14 UTC](#) [COLLAPSE](#)

It's a good opportunity to practice your knifework.



 [fidelioscabinet](#)

[July 22 2008, 21:27:32 UTC](#) [COLLAPSE](#)

We'll just lightly pass by the possible long-term effects on the coronary arteries, and besides, you eat a lot of fiber anyway.

Although I'm not sure I can face the prospect of this kind of cooking until the weather cools off a bit.



 [calanthe-b](#)

[July 22 2008, 23:23:12 UTC](#) Edited: [July 22 2008, 23:23:52 UTC](#) [COLLAPSE](#)

~grins~ You know, you're the only non-Australian person I've ever known to say 'veggies' for vegetables.

This is very cool.

ETA: 'crockpot' = 'slow cooker', right?



 [cvillette](#)

[July 22 2008, 23:25:54 UTC](#) [COLLAPSE](#)

Really? It's common parlance in America, as far as I know....

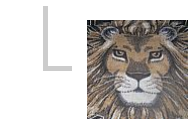
Maybe I should post a poll!



 [calanthe-b](#)

[July 23 2008, 00:27:17 UTC](#) [COLLAPSE](#)

Obviously I just don't know enough Americans, then. At least, not Americans who talk about vegetables in my hearing...



 [jimsmyth](#)

[July 23 2008, 01:27:09 UTC](#) [COLLAPSE](#)

We Americans are (as a culture) ashamed of our vegetables. We're all supposed to be red-meat-eating cowboys, or something.

Me, I blame high school cafeteria steam tables, for training us to thing of vegetables as overcooked tasteless mush.



 [calanthe-b](#)

[July 23 2008, 02:32:45 UTC](#) [COLLAPSE](#)

...if ever there was a reason (beside the obvious) to bring your own lunch to school, that would be it!



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[July 23 2008, 12:41:51 UTC](#) [COLLAPSE](#)

Oh, and yes, crockpot = slow cooker.




 [calanthe-b](#)

[July 23 2008, 23:00:47 UTC](#) [COLLAPSE](#)

~nods~ Thanks.

See you again when you're ready to come back. And take care of yourself, okay?



 [dichroic](#)

[July 25 2008, 07:44:16 UTC](#) [COLLAPSE](#)

For me it was camp. It took me years to learn zucchini wasn't actually nauseating when not overcooked.



 [edschweppe](#)

[July 23 2008, 02:10:59 UTC](#) [COLLAPSE](#)

We're just deathly afraid that Vegemite will somehow enter into the conversation. (At least, those of us who know of Vegemite.)



 [calanthe-b](#)

[July 23 2008, 04:25:32 UTC](#) [COLLAPSE](#)

But Vegemite isn't made of vegetables! It's made of the remains of (~shudders~) beer...

Well, actually, who knows what goes into the stuff? Besides yeast and brewery leftovers, of course.



 [beatriceeagle](#)

[July 23 2008, 01:38:22 UTC](#) [COLLAPSE](#)

The only thing my family cooks in our crockpot is beef stew.

Which, you know, come to think, I'm entirely okay with.

noms



 [cvillette](#)

[July 23 2008, 12:38:13 UTC](#) [COLLAPSE](#)

Beef stew is good.

[locked] Dream Journal

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